

Information and Options for Beef cutting Instructions.

PLEASE READ FIRST:

This is **very important** information we need to know for cutting instructions on a beef. If there is a cut you do not want or would not use, we can offer other suggestions for that cut. The most important information we need to know for the cutting is: How thick you want your steaks, how many pieces you want in a package, and what size you want your roasts. Keep in mind any cut can be ground up in with your hamburger if you do not want it. If you are getting a whole beef or a 1/2, you can choose any way you would like it cut.

* * * If you are getting a 1/4 of beef your choice of cuts **MUST** match the cutting choices as the person getting the other 1/4. Except you may have your hamburger packaged in the size of your choice.

Please complete each section

Name: _____ Phone: _____

_____ Whole Beef _____ 1/2 Beef _____ 1/4 Beef _____ Front 1/4 _____ Hind 1/4

What is the farmer's name that brought in your beef? _____

	<input type="checkbox"/> Sirloin Tip Roast: <input type="checkbox"/> Whole = 6# <input type="checkbox"/> cut in half = 2pc 3# each	<u>1/4 beef = 1 - 3# Rst</u>
	<input type="checkbox"/> Round Steaks: 1/2" <u>AND/OR</u> <input type="checkbox"/> Cube Steaks: <u>OR</u> <input type="checkbox"/> Ground If Cube steaks, how many per package? _____ (Minimum per package 4)	
H	<input type="checkbox"/> Swiss Steak: <input type="checkbox"/> 1 1/2" or <input type="checkbox"/> Ground	
I	<input type="checkbox"/> Heel of Round Roast: <input type="checkbox"/> Keep or <input type="checkbox"/> Ground	<u>1/4 beef - You choose which cut you want</u>
N	<input type="checkbox"/> Flank Steak: <input type="checkbox"/> Keep or <input type="checkbox"/> Ground	
D	<input type="checkbox"/> Sirloin Steaks: <input type="checkbox"/> 3/4" or <input type="checkbox"/> 1" or <input type="checkbox"/> 1 1/4" <input type="checkbox"/> 1 1/2"	
	<input type="checkbox"/> T-Bone & Porterhouse Steaks <u>OR</u> <input type="checkbox"/> Fillet <input type="checkbox"/> 1" or <input type="checkbox"/> 1 1/4" or <input type="checkbox"/> 1 1/2" How Thick? <input type="checkbox"/> 3/4" or <input type="checkbox"/> 1" or <input type="checkbox"/> 1 1/4" or <input type="checkbox"/> 1 1/2" <input type="checkbox"/> Strip <input type="checkbox"/> 1" or <input type="checkbox"/> 1 1/4" or <input type="checkbox"/> 1 1/2"	
	How many steaks per package? _____ pcs	<u>1/4 beef - Each person must choose the same cut</u>
	<input type="checkbox"/> Rump Roast: <input type="checkbox"/> Whole = 6# <input type="checkbox"/> cut in half = 2pc 3# each	<u>1/4 beef = 1 pc 3# Rst</u>
	<input type="checkbox"/> Brisket: <input type="checkbox"/> Whole or <input type="checkbox"/> cut in half or <input type="checkbox"/> Fat Cap on	<u>1/4 beef - 1/2 pc - weight will vary</u>
F	<input type="checkbox"/> Arm Roast: <input type="checkbox"/> 2 lb. or <input type="checkbox"/> 3 lb. or larger or <input type="checkbox"/> Ground	
R	<input type="checkbox"/> Chuck Roast: <input type="checkbox"/> 2 lb. or <input type="checkbox"/> 3 lb. or larger or <input type="checkbox"/> Ground	
O	<input type="checkbox"/> Rib (bone-in) or <input type="checkbox"/> Rib-Eye (boneless)	<u>1/4 beef - Each person must choose the same cut</u>
N	How thick? <input type="checkbox"/> 3/4" or <input type="checkbox"/> 1" or <input type="checkbox"/> 1 1/4" or <input type="checkbox"/> 1 1/2"	
T	How many per package? <input type="checkbox"/> 2 or <input type="checkbox"/> 3 or <input type="checkbox"/> 4	
	* Short Ribs and Boiling Beef: No options (These will be packaged 2pc/pkg)	Soup Bones <input type="checkbox"/> Save or <input type="checkbox"/> Ground
	Hamburger: How would you like it packaged? <input type="checkbox"/> 1lb. <input type="checkbox"/> 1 1/2 lb. <input type="checkbox"/> 2 lb.	
	Patties: How many <u>pounds</u> into patties (10# minimum)? <input type="checkbox"/> 6 pc/pkg or <input type="checkbox"/> 8 pc/pkg or <input type="checkbox"/> 5# box	
	Liver _____ Heart _____ Tongue _____ Oxtail _____	